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Attorney's Docket No.: 07148-015005

REMARKS

Claims 1-19 have been cancelled. New claims 20-55 are presented herewith. The specification has been amended to correct typographical errors. No new matter is added by these amendments. Applicants respectfully request consideration and allowance of claims 20-55.

Attached hereto is a marked-up version of the changes made to the specification and claims by the current amendment. The attached page is captioned "**Version with Markings to Show Changes Made.**"

Enclosed is a check for \$1,112.00 for the filing fee and for excess claim fees. Please apply any charges or credits to Deposit Account No. 06-1050.

Respectfully submitted,

Date: _____

12/27/01



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VERSION WITH MARKINGS TO SHOW CHANGES MADE

In the Title:

[A] CANOLA [VARIETY PRODUCING A] OIL FROM SEEDS WITH REDUCED GLUCOSINOLATES AND LINOLENIC ACID [YIELDING AN OIL WITH LOW SULFUR, IMPROVED SENSORY CHARACTERISTICS AND INCREASED OXIDATIVE STABILITY]

In the Specification:

Paragraph beginning at line 11, page 19 has been amended as follows:

Crosses have been made with IMC 01 as one parent to demonstrate that the superior IMC 01 quality/sensory traits are transferred along with the superior agronomic [traits] traits of another parent such as the Canadian canola line, Westar, into [descendents] descendants. The parent to which IMC 01 is crossed is chosen on the basis of desirable characteristics such as yield, maturity, disease resistance, and standability. Conventional breeding techniques employed in such crossings are well known by those skilled in the art. Thus, a method of using the IMC 01 Brassica napus is to cross it with agronomically elite lines to produce plants yielding seeds having the characteristics listed above.

Paragraph beginning at line 12, page 29 has been amended as follows:

Total Polar Materials determined by AOCS method Cd 20-91, packed column method [adapted] adapted to HPLC.

Paragraph beginning at line 13, page 30 has been amended as follows:

400 g of oil placed in 500 mL amber glass bottles (80 mm wide, 140 mm high, with a 42 mm opening), uncapped, held in 60°C (range 59 to 61°C) convection oven (Blue M,



manufactured by Blue M Electric) for 3, 6, 9 and 12 days. One bottle of oil per day per type of oil was removed from the oven and analyzed for peroxide value, *para*-anisidine value and sensory characteristics.

Paragraph beginning at line 12, page 31 has been amended as follows:

Overall acceptability scores were significantly different after 0, 3, 6, 9, and 12 days (p=0.05) (see Table XII and Figures 3 and 4).

Paragraph beginning at line 1, page 34 has been amended as follows:

Significantly lower overall acceptance scores and lower off-flavor intensities indicates IMC 02 has [significantly] significantly better flavor stability than Stellar.

In the Claims:

Claims 1-19 have been canceled.

Claims 20-55 have been added.

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